 Jehan

Jehan.365846@2freemail.com

***CAREER OBJECTIVE:***

**To work in a good company where I can contribute the best of my ability and skills and that will develop my profession by combining my educational background with addition of practical experience. I am willing to undergo further training to compliment my capability and motivationto assume such responsibility.**

***JOB DESCRIPTION:***

**• Monitors and guides staff and prepares weekly work schedules for all kitchen personnel in accordance with staffing guidelines and forecasted labor costs.
• Supervises food production, maintains standards and improves the image of the operation at all times and applies all skills required for service.
• Formulates clear statements of objectives in order to maintain an excellent reputation.
• Develops action plans aimed to introduce new items for all staff and carries out daily briefings with production staff in his kitchen.
• Reduces wastes and maintains controls to attain forecasted food and labor costs.
• Assumes full responsibility for the costing of all food items produced and oversees the proper storage and receiving of food items throughout the operation.
• Maintains high standards of hygiene and cleanliness at all times.
• Controls, monitors and supervises the monthly inventory**

***WORK EXPERIENCE:***

Fraiche Café And Bistro

***(Italian, Greek,French,Asian)***

***Head Chef***

***April 2015 up to present***

 ***Sr. Sous chef***

***April 3, 2014-April 2015***

**Byblos Hotel Dubai Internet City**

**Aldente Italian Restaurant**

**Menu Planner, Haccp Coordinator,**

**Area: Salad/ Main course/pizza /desserts**

**March 15, 2013 – April 1 2014**

**Radisson Blu Media City**

**Main Kitchen/Room Service/ Icon Bar, Restaurant.**

**Ala carte**

**Chef De partie**

**October 2011 – February 2013**

**Certo (Italian Restaurant)**

**Pasta/Salad/Main Course**

**January-September 2011**

**Dubai International Hotel (Airport)**

**Gallery (terminal 3 main kitchen)**

**(Shift in charge) Aug 2010- December 2010**

**. Open Show Kitchen (terminal 1 main kitchen)**

**(In charge of open alacate and buffet May 2008- Aug 2010**

**. Irish Village Alacarte**

**(Shift in charge) Sept. 2007-May-2008**

**(Commis I)**

**. Lounges/First Class/Business Class (passenger lounge)**

**(In charge) Aug. 2006- Sept. 2007**

**(Commis I)**

**Hotel Sofitel Manila**

**Hardin Lounge (commis I)**

**(Breakfast Chef)Aug 2005-June 2006**

**Grand Blvd. Hotel Manila**

**Courtyard Grill**

**Alacarte (commis I) July 2003- July 2004**

**Chowking Food Corp. (Manila)**

**Cook General May 2002- Nov. 2002**

***SEMINARS ATTENDED:***

. Basic HACCP

. Basic Food Hygiene

. Basic Telephone Etiquette

. Person In-Charge in food safety Dubai Municipality (PIC) HYGEA Level 3 High field

. HACCP Level 3 High field

***EDUCATIONAL ATTAINMENT:***

***Bachelor of Hotel and Restaurant Management***

***Philippine Women’s University***

***March 2003(Graduated)***